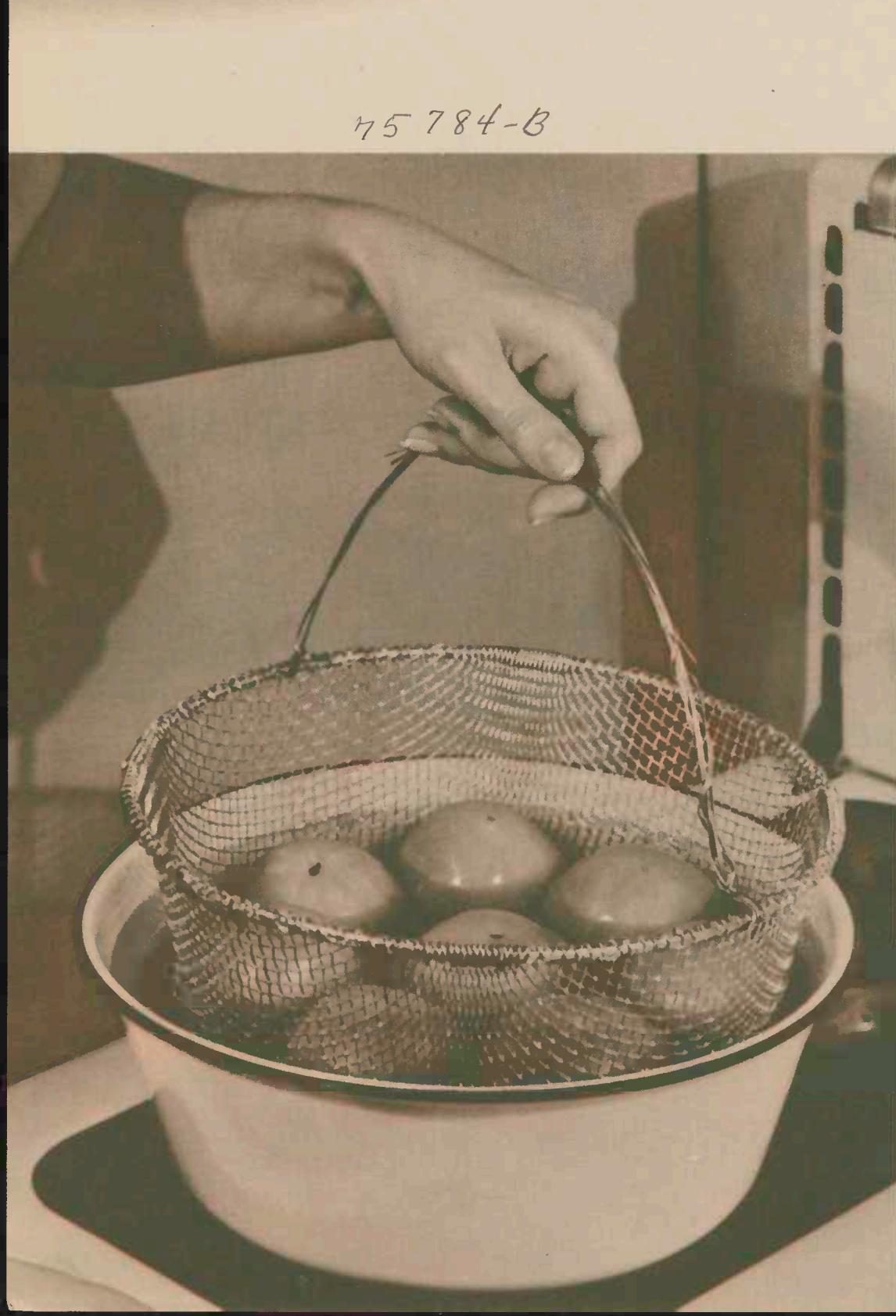
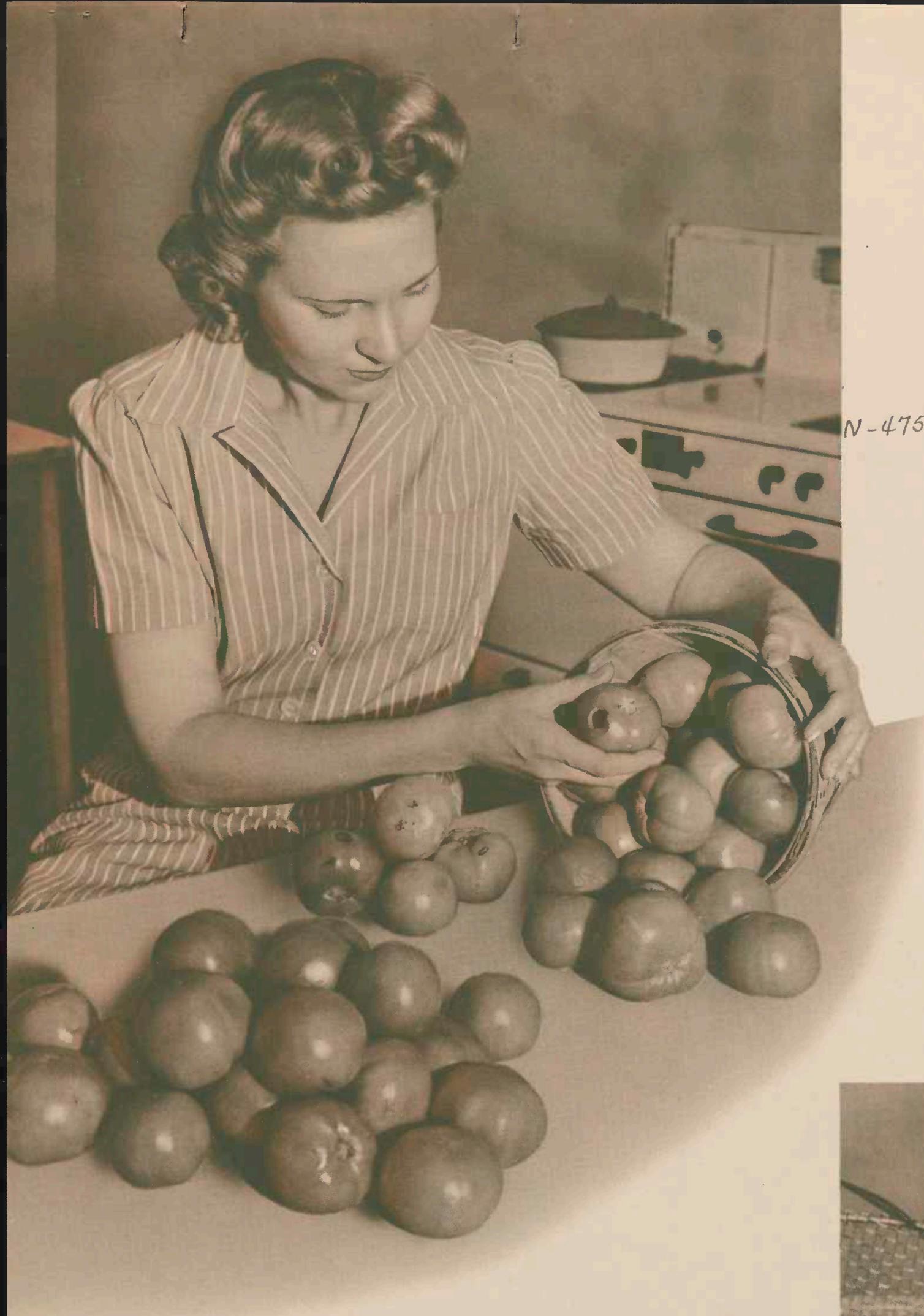


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# HOME CANNING

## *Tomatoes*

### SELECTION AND PREPARATION

- Choose fresh, firm, ripe tomatoes.
- Watch out for decay .... one bad spot may spoil a whole batch.



- Wash thoroughly
- Dip in scalding hot water then in cold .... for easy peeling.

For sale by the Superintendent of Documents, U. S. Government Printing Office, Washington, D. C. Price 50c per set of 20 charts  
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